



## APPETIZERS

### THE SOUTHERN COLLECTION 19

*Pimento cheese, smoked fish dip, house pickles*

### \*CLAW BAR PASTRAMI SALMON 22

*Whipped dill cream cheese, capers, red onion*

### LOBSTER & CRAB POTHOLE 28

*Lemon-garlic chili crunch butter, puff pastry*

### CRISPY CALAMARI & ROCK SHRIMP 24

*Pickled fresno, tempura jalapeños, Claw Bar citrus soy aioli, green tobiko*

### \*TUNA STACK 24

*Crispy rice, avocado, arugula, scallion, cucumber, tuna, kimchi*

### HOMEMADE CORNBREAD 12

*Chili honey butter - add our signature pimento cheese 5*

## SALADS

### IMMOKALEE WATERMELON SALAD 19

*Feta, mint, shaved sweet onion, pistachios, champagne vinaigrette*

### STREET CORN CAESAR 16

*Spiced pepitas, romaine, cilantro, blistered corn, cotija cheese, chipotle-caesar dressing*

### SAVOY SALAD 19

*Butter crunch lettuce, grilled corn, avocado, heirloom tomato, pickled red onion, feta, poblano ranch, fresh herbs, cornbread crouton*

### THE SEA BLT 29

*Chilled lobster, crab, & shrimp salad with fried green tomatoes, wild arugula, smoked bacon, roasted corn & smoked tomato vinaigrette*

## FRITES & CO

*Served with crispy house herb fries, coleslaw or sweet potato gaufrettes*

### CRAB CAKE 39

*East coast spiced, bayou remoulade*

### THE CLAW BAR BURGER 28

*Pickled red onion, Claw Bar sauce, lettuce, bacon, house pickles, pimento cheese*

### ROASTED COLD WATER LOBSTER TAILS 59

*Butter-roasted twin tails, fresh herbs*

### FISH + SHRIMP 42

*Beer battered, house made cocktail, bayou remoulade*

### MUSSELS + SHRIMP + CLAMS 34

*Hot capicola, garlic butter, Pinot Grigio & tarragon broth, garlic toast*

## SIGNATURES

### \*MISO-SEARED FAROE ISLAND SALMON 39

*Crispy Japanese rice cake, carrots, pickled cucumbers, yuzu-soy butter*

### BLACKENED GULF GROUPER 58

*Crispy rock shrimp, mushroom & jalapeño tempura, farm vegetables, citrus-chili soy aioli*

### OVEN-ROASTED TRIGGERFISH 56

*Lightly breaded & stuffed with lobster, crab & shrimp, togarashi pineapple butter sauce, herby shrimp rice & farm vegetables*

### SEA SCALLOPS ELOTE 52

*Fresh grilled summer corn elote, micro cilantro, citrus butter*

### CAROLINA MOUNTAIN TROUT PICATTA 38

*Snow crab, crushed smoked almonds, farm vegetables, herby shrimp rice, citrus caper butter*

### CLAW BAR SEAFOOD MIXED GRILL 49

*Stuffed shrimp, crab-crust local fish, baked oysters, herby shrimp rice*

### CHARLESTON CHICKEN 38

*Sweet potato spaetzle, shaved brussel sprouts, pickles, hot sauce butter sauce*

### \*PRIME USDA FILET 62

*Farm vegetables, twice-baked potato soufflé, red wine peppercorn demi*

### “OLD SCHOOL” BAKED STUFFED SHRIMP 39

*Crab, shrimp, herbs, Old Bay citrus butter, summer vegetables*

## OYSTERS, GLORIOUS OYSTERS !!

\*EAST COAST OYSTERS  
HALF 26 DOZ 44

BAKED OYSTERS ALCIATORE 24  
*Cream, spinach, bacon, pernod, citrus beurre blanc*

CRISPY FRIED OYSTERS 22  
*Half dozen fried oysters, bayou remoulade*

## SEAFOOD TOWERS & CHILLED SEAFOOD

\*CLAW BAR FOR ONE 45

*3 shrimp, 3 oysters, snow crab, smoked fish dip, pickles, trio of sauces, crackers*

\*LOW RISE 125

*6 shrimp, 6 oysters, snow crab, 1/2 Maine lobster, 3 raw scallops, smoked fish dip, pickles, trio of sauces, crackers*

\*HIGH RISE 195

*12 shrimp, 12 oysters, snow crab, 6 raw scallops, Maine lobster, smoked fish dip, pickles, pimento cheese, trio of sauces, crackers*

SHRIMP COCKTAIL 26

WHOLE MAINE LOBSTER 55

\*SASHIMI SCALLOPS 21

*Wakame, sweet chili sauce, pickled red onion*



### VISITING FISH - MP

**Fresh fish check in daily; this evening's selection will be presented by your server.**

GRILLED, BLACKENED OR  
OVEN-ROASTED

*Served with farm vegetables and  
herby shrimp rice*

### SAUCE CHOICES

THAI CHIMICHURRI

TOGARASHI PINEAPPLE BUTTER SAUCE

BÉARNAISE

## SIDES

CLAW BAR SLAW 10

MEXICAN STREET CORN ELOTE 12

CHILLED RICE WINE VINEGAR CUCUMBERS 10

SWEET POTATO GAUFRETTES 10